Level 1 NVQ in Hospitality/Professional Cookery (7131) Summary of revisions to the UPK tests



June 2016

Dear Colleague

Revisions to L1 Hospitality UPK tests (7131)

Following further feedback from centres, some additional revisions have been made to the UPK tests.

A summary of all the revisions made from January 2011 to date is detailed on the pages that follow.

We have indicated which amendments have been published in the latest versions of the Assessment and Answer Packs.

I would like to take this opportunity to apologise for any inconvenience this has caused.

Please do not hesitate to contact us if you have any queries or feedback.

Assessment Team

Level 1 NVQ in Hospitality/Professional Cookery (7131) Summary of revisions to the UPK tests



7131 Level 1 assessment pack

| Test | Amendment | Revision Date |
|---|--|----------------------|
| Unit 203 Maintain food safety when preparing, storing and cooking food (2GEN3) | K17 – options 'a' and 'b' changed. | Jan 2013 (v1.5) |
| Unit 138 Clean windows from the inside (1HK2) | K12 – question amended. | Mar 2012 (v1.4) |
| Unit 203 Maintain food safety when preparing, storing and cooking food | K17 – option 'd' changed. K50 - question amended. | Mar 2012 (v1.4) |
| (2GEN3) | K28 - whole question amended. K54 - option 'b' amended to cooling 'rack'. | Jan 2011 (v1.3) |
| Unit 204 Maintain food safety when storing, holding and serving food (2GEN4) | Missing questions for K1-K5 added in and subsequent knowledge statements re-numbered accordingly. NB The revised test was, in the interim, available to download on the 7131 & 7132 web pages. | Mar 2012 (v1.4) |
| | The question added for K4 'State why hazards are more important than others in terms of food safety' has been replaced. | |
| | The question for K31 'State why food must be put into the correct storage area' has been replaced. | |
| | The question for K46 'State the holding temperature and times that must be used for food' has been amended. | |
| Unit 101 Maintain a safe, hygienic and secure working environment (1GEN1) | K5 - option 'c' - word 'immediately' removed as is also in the question stem K6 - option 'b' changed. | Jan 2011 (v1.3) |
| Unit 130 - Communicate in a business environment (1FOH3) Unit 131 - Make and receive telephone calls (1FOH4) Unit142 – Solve business | These UPK tests added to pack. | Jan 2011 (v1.3) |
| problems (1FOH10) | | |

Level 1 NVQ in Hospitality/Professional Cookery (7131) Summary of revisions to the UPK tests



7131 Level 1 answer pack

| Test | Amendment | Date |
|---|--|------------------|
| Unit 204 Maintain food safety when storing, holding and serving food (2GEN4) | K4 – answer key changed from 'C' to 'B'. | June 2016 (v1.6) |
| Unit 203 Maintain food safety when preparing, storing and cooking food (2GEN3) | K29 - answer key amended from 'B' to 'A'. | Jan 2013 (v1.5) |
| Unit 204 Maintain food safety when storing, holding and serving food (2GEN4) | Missing knowledge statement answers for K1-K5 added in and subsequent answers re-numbered accordingly. | Mar 2012 (v1.4) |
| | The answer key for the replacement K4 question is 'A' (see Assessment Pack above). | |
| | K46 – answer key changed from 'C' to 'B'. | |
| Unit 130; Unit 131; Unit 142 | Answers for these UPK tests added in to pack. | Jan 2011 (v1.3) |